



FORT LAUDERDALE MARRIOTT  
CORAL SPRINGS HOTEL



#### **BAKERY SHOP 19**

Assorted breakfast juices  
Sliced fresh fruit display  
Assorted breakfast pastries, muffins, and plain and chocolate croissants  
Fresh baked bagels with cream cheese  
Creamy butter and fruit preserves  
Fresh brewed coffee, decaffeinated coffee and herbal teas

#### **SUNRISE 20**

Assorted breakfast juices  
Sliced fresh fruit display  
Assorted breakfast pastries, muffins, and plain and chocolate croissants  
Fresh baked bagels with cream cheese  
Creamy butter and fruit preserves  
Individual assorted yogurts and granola  
Fresh brewed coffee, decaffeinated coffee and herbal teas

#### **PARKLANDER 23**

Assorted breakfast juices  
Sliced fresh fruit display  
Assorted breakfast pastries, muffins, and plain and chocolate croissants  
Fresh baked bagels with cream cheese  
Creamy butter and fruit preserves  
Smoked salmon with sliced onions and tomatoes  
Fresh brewed coffee, decaffeinated coffee and herbal teas

Serving Seattle's Best Coffee & Tea.

Prices are based on a per person charge and subject to change without notice. A taxable service charge of 24% and a sales tax of 6% will be applied to all prices.

**ALL AMERICAN 25**

Assorted breakfast juices  
Sliced fresh fruit display  
Fluffy scrambled eggs  
Crispy bacon strips and sausage links  
Signature skillet potatoes with caramelized onions and peppers  
Assorted breakfast pastries, muffins, and plain and chocolate croissants  
Fresh baked bagels with cream cheese, creamy butter and fruit preserves  
Fresh brewed coffee, decaffeinated coffee and herbal teas

**EVERGLADES 28**

Assorted breakfast juices  
Sliced fresh fruit display  
Fluffy scrambled eggs  
Crispy bacon strips and sausage links  
Double-thick cinnamon-dusted French toast with warm maple syrup  
Signature skillet potatoes with caramelized onions and peppers  
Assorted breakfast pastries, muffins, and plain and chocolate croissants  
Fresh baked bagels with cream cheese, creamy butter and fruit preserves  
Fresh brewed coffee, decaffeinated coffee and herbal teas

**HEALTHY START 30**

Assorted breakfast juices  
Sliced fresh fruit display  
Fluffy scrambled eggs and egg whites  
Chicken apple sausage  
Steel-cut oatmeal with brown sugar and raisins  
Assorted individual yogurts and granola  
Assorted breakfast pastries, muffins, and plain and chocolate croissants  
Fresh brewed coffee, decaffeinated coffee and herbal teas

**Steel-Cut Oatmeal**

with brown sugar and raisins **5 per person**

**Breakfast Burritos**

with salsa **5 per person**

**Bacon, Egg And Cheese**

on a bagel **5 each**

**Sausage, Egg And Cheese Biscuits 5 each**

**Egg And Cheese Croissants 5 each**

**Yogurt And Fruit Parfaits 4 each**

**Omelet Station\***

Farm-fresh eggs and egg whites

Made to order with your choice of ham,

bacon, spinach, mushrooms, tomatoes,

onions, tri-colored peppers and assorted

cheeses **8 per person**

**Smoked Salmon Display**

Sliced tomatoes, onions and

capers **8 per person**

**From the Griddle\***

**(Select two) 10 per person**

Homemade pancakes, french toast and  
belgian waffles

Chocolate chips, raisins, blueberries,  
pecans, strawberry topping, bananas foster,  
sweet butter, whipped cream and warm  
maple syrup

**BEVERAGE BREAK 12**

Soft drinks and bottled waters

Fresh brewed coffee and hot teas

**CAFÉ BREAK 15**

Fresh baked assorted cookies

Homemade triple chocolate Ghirardelli  
brownies

Fresh whole fruit

Soft drinks and bottled waters

Fresh brewed coffee and hot teas

**BUILD-YOUR-OWN TRAIL MIX 14**

Peanuts

Mixed nuts

M&M's

Dried fruits

Toasted coconut

Chocolate chips

Yogurt-covered raisins

Soft drinks and bottled waters

Fresh brewed coffee and hot teas

**ALL NATURAL 18**

Assorted sliced fresh fruit

Fresh vegetable display

Imported and domestic cheeses, crackers  
and lavosh

Assorted granola bars

Assorted individual yogurt

Bottled waters

**CHOCOHOLICS 19**

Fresh baked chocolate chip cookies

Homemade triple chocolate Ghirardelli  
brownies

Assorted chocolate candy bars

Chocolate mousse shooters

Soft drinks and bottled waters

Coffee and hot teas

**BALL GAME 18**

Warm pretzels with mustard

Mini hot dogs with mustard dip

Popcorn, peanuts, chips and dip

Soft drinks and bottled waters

\*\$125 Attendant Fee Required for Stations

\*\*Minimum Order of One (1) Dozen for Breakfast Sandwiches

Prices are based on a per person charge and subject to change without notice. A taxable service charge of 24% and a sales tax of 6% will be applied to all prices.

Serving Seattle's Best Coffee & Tea.

Specialty Breaks require a minimum guarantee of 15 guests. If the minimum is not met, an additional \$3 per person will be added.

Prices are based on a per person charge and 30 minutes of service.

Prices are subject to change without notice. A taxable service charge of 24% and a sales tax of 6% will be applied to all prices.

**BAKERY**

- Fresh baked bagels with cream cheese **40 per dozen**
- Fresh baked pastries and muffins, and plain and chocolate croissants **40 per dozen**
- Fresh baked donuts **38 per dozen**
- Fresh baked scones **40 per dozen**
- Assorted fresh baked cookies **38 per dozen**
- Assorted fresh baked Ghirardelli brownies **38 per dozen**

**MARKET**

- Assorted candy bars **3 each**
- Bags of chips or pretzels **3 each**
- Rice Krispies treats **3 each**
- Assorted ice cream bars **4 each**
- Sliced fresh fruit display **6 per person**
- Assorted individual yogurts **3 each**
- Granola bars **3 each**
- Protein bars **4 each**
- Individual packets of mixed nuts or peanuts **4 each**

**BEVERAGE**

- Assorted soft drinks and bottled waters **4 each**
- Assorted bottled juices **4 each**
- Red Bull **5 each**
- Starbucks® Frappuccino **5 each**
- Sparkling or mineral waters **5 each**
- Hot chocolate packets **3 each**
- Lemonade or fruit punch **40 per gallon**
- Iced tea **55 per gallon**
- Hot water with specialty teas **57 per gallon**
- Seattle's Best regular and decaffeinated coffee **57 per gallon**



**BASIC BREAK 41**

**CONTINENTAL BREAKFAST**

Assorted breakfast juices  
Sliced fresh fruit display  
Assorted muffins, danish and bagels  
Fresh brewed coffee, decaffeinated  
coffee and herbal teas

**MID-MORNING BREAK**

Assorted soft drinks  
Bottled water  
Fresh brewed coffee, decaffeinated  
coffee and herbal teas

**AFTERNOON BREAK**

Fresh baked cookies  
Fudge brownies  
Assorted soft drinks  
Bottled water  
Fresh brewed coffee, decaffeinated  
coffee and herbal teas

**DELUXE BREAK 48**

**CONTINENTAL BREAKFAST**

Assorted breakfast juices  
Sliced fresh fruit display  
Fresh baked muffins, danish and bagels  
Bacon, egg and cheese bagels  
Fresh brewed coffee, decaffeinated  
coffee and herbal teas

**MID-MORNING BREAK**

Assorted soft drinks  
Bottled water  
Fresh brewed coffee, decaffeinated  
coffee and herbal teas

**AFTERNOON BREAK**

Assorted chocolate bars  
Warm soft pretzels with mustard  
Assorted soft drinks  
Bottled water  
Fresh brewed coffee, decaffeinated  
coffee and herbal teas

Break Packages are based on a one-hour break service. Breaks require a minimum guarantee of 20 guests.  
If the minimum is not met, an additional \$5 per person will be added.  
Prices are subject to change without notice.



## LUNCH PLATES

All lunch plates include:

Mixed garden greens salad or caesar salad

Fresh baked rolls and sweet creamy butter

Chef's choice of potato or rice and vegetables

Chef's choice of dessert

Freshly brewed coffee, decaffeinated coffee, herbal teas and iced tea

**Chicken Breast**

Sautéed chicken breast with sun-dried tomatoes, chive white wine sauce **28**

**Chicken Florentine**

Pan-seared chicken breast topped with spinach, garlic cream sauce **28**

**Grilled Chicken**

Grilled chicken breast with port wine demi **27**

**Teriyaki Chicken**

Grilled chicken breast with sweet teriyaki glaze **27**

**Stuffed Chicken Marsala**

Breaded and baked chicken breast, wild mushroom ragout **32**

**Stuffed Chicken Saltimbocca**

Chicken breast stuffed with prosciutto, mozzarella and fresh sage served in a demi-glaze **32**

**Salmon**

Seared with lemon beurre blanc **30**

**Mahi**

Grilled mahi with mango pineapple salsa **30**

**8 Oz. Sirloin Steak**

Grilled sirloin with merlot reduction and crispy onions **33**

**6 Oz. Filet Mignon**

Petite filet with gorgonzola crust **36**

**Pasta Primavera**

Mixed vegetables served over rigatoni **25**

**Cashew Stir Fry – Vegan**

Japanese udon noodles with vegetables, ginger, garlic and Asian orange sauce **25**

**BISTRO 32**

Mixed field greens with assorted dressings  
 Pasta salad  
 Cole slaw  
 Assorted sandwiches and gourmet wraps  
 Potato chips and Sun Chips  
 Chef's dessert display  
 Fresh brewed coffee, decaffeinated coffee, herbal teas and iced tea

**NEW YORK DELI 32**

Mixed field greens with assorted dressings  
 Pasta salad  
 Cole slaw  
 Hickory smoked turkey, salami, Virginia baked ham and roast beef  
 Assorted sliced cheeses  
 Lettuce, sliced tomatoes, red onions, pickles and olives  
 Mayonnaise, dijon mustard and horseradish cream  
 Potato chips and Sun Chips  
 Chef's dessert display  
 Fresh brewed coffee, decaffeinated coffee, herbal teas and iced tea  
 Add tuna salad **3 per person**

**BACKYARD COOKOUT 33**

Cole slaw  
 Macaroni salad  
 Grilled hamburgers  
 Grilled hot dogs  
 BBQ chicken  
 Assorted sliced cheeses  
 Sliced tomatoes, lettuce, red onions, pickles, sauerkraut and relish  
 Baked beans  
 Potato wedges  
 Chef's dessert display  
 Fresh brewed coffee, decaffeinated coffee, herbal teas and iced tea

Serving Seattle's Best Coffee and Teas.

Buffets require a minimum guarantee of 30 guests. If the minimum is not met, an additional \$3 per person will be added.

Prices are based on a one-hour service. There is an additional Setup Fee of \$150 for Outdoor Functions.

Prices are based on a per person charge and subject to change without notice. A taxable 24% service charge and a 6% sales tax will be applied.



**HERON BAY**

2 ENTRÉES 36

3 ENTRÉES 39

**SALADS (Select two)**

Seasonal greens with assorted salad toppings and dressing

Caesar salad with house-made garlic croutons, shaved reggiano parmigiano

Couscous salad with fresh vegetables

Tuscan pasta salad

Fresh baked rolls with sweet creamy butter

**ENTRÉES**

Grilled chicken with garlic cream sauce

Pan-seared chicken breast, blistered tomatoes and mushroom ragout

Roasted pork loin with apricot and sweet onion chutney

Sliced sirloin with garlic au jus

Soy-ginger-and-citrus-marinated flank steak

Grilled salmon with lemon dill

Coconut mahi with citrus salsa

Baked stuffed shells Florentine

**SIDES (Select one vegetable, one starch)**

Rosemary and garlic roasted potatoes

Roasted garlic mashed potatoes

Wild rice pilaf

Chef's roasted vegetables

Seasonal medley of steamed vegetables

Chef's dessert display

Fresh brewed coffee, decaffeinated coffee, herbal teas and iced tea

**FLORIBBEAN 39**

Mango and papaya salad

Mixed field greens with assorted dressings

Fresh baked rolls with sweet creamy butter

Mahi with tropical fruit salsa

Marinated bone-in jerk chicken

Skirt steak with chimichurri

Sweet plantains

Seasonal vegetable medley

Black beans and white rice

Chef's dessert display

Fresh brewed coffee, decaffeinated coffee, herbal teas and iced tea

**TUSCAN 36**

Caesar salad with house-made garlic croutons, shaved reggiano parmigiano

Tomato, mozzarella and basil salad with balsamic vinaigrette

Fresh baked garlic breadsticks

Chicken piccata

Sliced beef sirloin in demi-glace

Chef's selection of the season's freshest vegetables

Stuffed shells in marinara sauce

Chef's dessert display to include tiramisu, cheesecake and cannolis

Fresh brewed coffee, decaffeinated coffee, herbal teas and iced tea

Serving Seattle's Best Coffee and Teas.

Buffets require a minimum guarantee of 30 guests. If the minimum is not met, an additional \$3 per person will be added.

Prices are based on a one-hour service. There is an additional Setup Fee of \$150 for Outdoor Functions.

Prices are based on a per person charge and subject to change without notice. A taxable 24% service charge and a 6% sales tax will be applied.

## LUNCH BUFFETS

### **SOUTH OF THE BORDER 34**

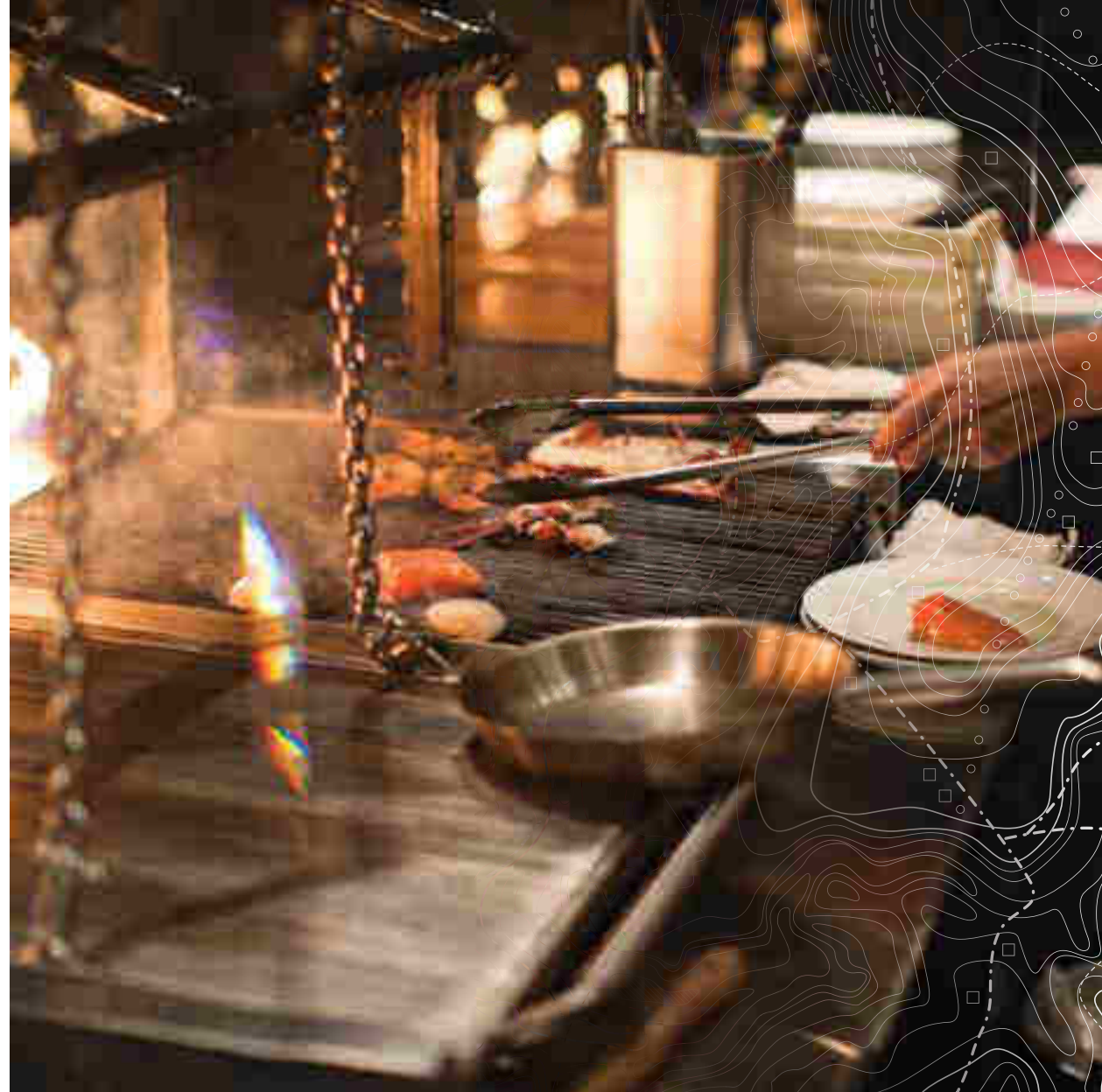
Tomato and cucumber salad  
Mixed garden greens with dressing  
Fajita-style beef and chicken  
Fiesta ground beef  
Flour tortillas and tortilla chips  
Shredded cheddar cheese, chopped tomatoes, lettuce and onions  
Sour cream, salsa and guacamole  
Yellow rice  
South of the border refried beans  
Chef's dessert display to include churros and tres Leches  
Fresh brewed coffee, decaffeinated coffee, herbal teas and iced tea

Serving Seattle's Best Coffee and Teas.

Buffets require a minimum guarantee of 30 guests. If the minimum is not met, an additional \$3 per person will be added.

Prices are based on a one-hour service. There is an additional Setup Fee of \$150 for Outdoor Functions.

Prices are based on a per person charge and subject to change without notice. A taxable 24% service charge and a 6% sales tax will be applied.



ALL BOXED LUNCHES INCLUDE:

Whole fresh fruit, chips and fresh baked cookie  
 Bottled water or soft drink  
 Individually wrapped plastic ware and condiments

(Limited to choice of two)

**The Parkland Club**

Marinated grilled chicken breast, sautéed balsamic onions, lettuce, tomato and basil aioli on a sourdough roll **26**

**The Madison**

Sliced roasted turkey breast, Tillamook cheddar cheese, leaf lettuce and apple cider mayonnaise on a kaiser roll **24**

**Black Forest**

Sliced Virginia ham and Havarti cheese, Roma tomatoes, leaf lettuce, honey-mustard mayonnaise on a sourdough roll **24**

**Veggie Veggie**

Grilled red peppers, zucchini, red onions, yellow squash and herb boursin cheese spread in an Italian herb wrap **24**

**Traditional Caesar Wrap**

Grilled chicken with romaine and grated reggiano parmigiano cheese in a tortilla wrap **25**

**Italian Wrap**

Sliced ham, salami and provolone cheese, roma tomatoes and leaf lettuce, honey-mustard mayonnaise in a tortilla wrap **25**

**Bistro Box**

Roast beef with herbed Boursin cheese on a kaiser roll with lettuce, tomato and deli mustard **24**

PLATED DINNER APPETIZERS

**Four-Cheese Ravioli**

Four-cheese ravioli, roasted red pepper marinara sauce, virgin basil olive oil and parmesan cheese crostini **7**

**Wild Mushroom Strudel**

Wild mushrooms sautéed with garlic and fresh herbs, served in puff pastry purse **9**

**Poached Shrimp Cocktail**

Jumbo chilled Gulf shrimp on a bed of corn and black bean salad **MP**

**Lump Crab Cake**

Jumbo lump crab cake with spicy remoulade, served on a bed of micro greens **12**

SALADS

Included in plated dinner price:

**House Salad**

Mixed field greens, English cucumbers, tomato wedges and julienne carrots

**Mandarin Salad**

Mixed field greens, Mandarin oranges, sun-dried cranberries, slivered almonds, cherry tomatoes and sliced cucumbers

**Caesar Salad**

Caesar salad with house-made garlic croutons, shaved reggiano parmigiano

**Caprese Salad**

Sliced red and yellow tomatoes, fresh mozzarella cheese, basil leaves and balsamic reduction

**Harvest Field Greens**

Mixed field greens, raspberries, blue cheese crumbles, candied walnuts and balsamic drizzle

## DINNER PLATES

All dinner plates include:

Choice of salad

Fresh baked rolls and sweet creamy butter

Chef's choice of potato or rice and vegetables

Chef's choice of dessert

Freshly brewed coffee, decaffeinated coffee, herbal teas and iced tea

**Parmesan-Crusted Chicken Breast**

Pan-seared chicken breast, garlic chive  
beurre blanc **41**

**Pecan Chicken**

Pan-seared pecan-crusted breast of  
chicken **41**

**Grilled Chicken Breast**

Grilled chicken breast with a port  
wine demi **41**

**Seared Filet Mignon**

Served with a merlot reduction **55**

**Roasted Prime Rib**

Fresh cut and roasted to perfection with a  
cabernet au jus **46**

**Pork Tenderloin**

Ponzu-marinated pork tenderloin **47**

**Stuffed Chicken Marsala**

Breaded and baked chicken breast,  
wild mushroom ragout **42**

**Sea Bass**

Oven-roasted sea bass with warm  
tomato coulis **49**

**Grouper Oscar**

Pan-seared grouper fillet topped with  
sautéed crabmeat, asparagus and  
peppercorn hollandaise **51**

**Coconut Mahi Mahi**

Pan-seared coconut-crusted mahi fillet  
topped with fruit salsa **41**

**Salmon**

Lemon beurre blanc **45**

**Filet Mignon And Chicken**

Flame-kissed fillet with roasted shallot  
sauce, sautéed chicken breast and garlic  
cream sauce **54**

**Filet Mignon And Grilled Shrimp**

Grilled fillet au poivre, grilled shrimp with  
scampi butter **60**

**Filet Mignon And Crab Cake**

Grilled fillet with demi-glace, Maryland-style  
crab cake with spicy remoulade **59**

**Filet Mignon And Sea Bass**

Flamed-broiled with shiitake demi-glace,  
roasted sea bass in a champagne citrus  
sauce **61**

**Beef Tenderloin And Lobster**

Beef tenderloin with cabernet au jus,  
baked garlic butter lobster tail **81**





**PLATED DINNER DESSERTS INCLUDED IN  
PLATED DINNER PRICE:**

**Chocolate Lovin' Spoon Cake**

Moist dark chocolate cake layered with  
chocolate

**Florida Key Lime Pie**

**New York–Style Cheesecake**

**Classic Carrot Cake**

Cream cheese frosting

**Caramel Apple Granny Pie**

Caramel and Granny Smith apples in  
shortbread crust

**Chocolate Lava Bundt**

Moist dark chocolate cake with rich dark  
chocolate center

**ENHANCEMENTS**

**\*Bananas Foster**

Sautéed bananas with rum, served over  
Häagen-Dazs vanilla bean ice cream **7**

**\*Chocolate Fondue Fountain**

Strawberries, pineapple, bananas,  
marshmallows, cream puffs, Rice Krispies  
treats and pretzel sticks

Decadent dark, milk or white chocolate **MP**

**\*Café À La Carte**

Flavored coffee, cappuccino and espresso  
Whipped cream, cinnamon and rock candy  
swizzle sticks **MP**

\*\$125 Attendant Fee Required

Prices are based on a per person charge and subject to change without notice. A taxable service charge of 24% and a sales tax of 6% will be applied to all prices.



**DINNER BUFFET**

Includes fresh baked rolls and creamy sweet butter

Chef's selection of assorted desserts

Fresh brewed coffee, decaffeinated coffee and herbal teas

**THE HERON BAY**

2 ENTRÉES 56

3 ENTRÉES 60

**SALADS (Select three)**

Seasonal greens with assorted salad toppings and dressing

Caesar salad with house-made garlic croutons, shaved reggiano parmigiano

Caprese salad with balsamic reduction

Cucumber, tomato and red onion salad

Red bliss potato salad

Corn, crab and black bean salad

Tuscan pasta salad

**ENTRÉES**

Chicken parmesan

Chicken marsala

Bourbon-glazed roasted pork loin

Grilled Caribbean jerk chicken

Sautéed chicken breast with sun-dried tomato cream

Sauce skirt steak with chimichurri

Grilled sliced flank steak and topped with onion marmalade

Grilled rib-eye with wild mushroom ragout

Seared maryland-style crab cakes

Pan-seared salmon with pineapple salsa

Coconut mahi mahi

**PASTA ENTRÉES (Select one)**

Baked ziti

Tri-color tortellini with vodka sauce

Pasta primavera

Cheese ravioli with marinara

Stuffed baked shells

**SIDES (Select one vegetable, one starch)**

Rosemary and garlic roasted red potatoes

Roasted garlic mashed potatoes

Sweet potato mash

Wild rice pilaf

Chef's roasted vegetables

Seasonal medley of fresh vegetables

Haricot vert

**SWEET ENDINGS**

Chef's dessert display

Fresh brewed coffee, decaffeinated coffee and herbal teas

Serving Seattle's Best Coffee and Teas.

Buffets are based on a one-hour service and require a minimum guarantee of 30 guests. If the minimum is not met, an additional \$3 per person will be added. Prices are based on a per person charge and subject to change without notice. A taxable service charge of 24% and a sales tax of 6% will be applied to all prices.

**THE CHOP HOUSE 58****SALADS**

Individual mini wedge salad with diced tomatoes, bacon, blue cheese crumbles and blue cheese dressing  
 Chop house caesar with house-made garlic croutons, shaved reggiano parmigiano  
 Beefsteak tomato and onion salad  
 Assorted rolls and sweet creamy butter

**ENTRÉES**

Sliced sirloin with wild mushroom ragout  
 Pan-roasted atlantic salmon filets with lemon butter  
 Grilled marinated bone-in pork chop, apple chutney and pan jus

\*Add carved beef tenderloin **\$8**

**ACCOMPANIMENTS**

Garlic mushroom caps and parmesan asparagus  
 Mashed potato bar  
 Cheddar cheese, crumbled bacon, chives, butter and sour cream

**SWEET ENDINGS**

Chef's dessert display  
 Fresh brewed coffee, decaffeinated coffee and herbal teas

**DIXIE BARBEQUE 48****SALADS**

Fresh seasonal fruit display  
 Fresh garden greens with choice of dressings  
 Assorted rolls, corn bread and sweet creamy butter

**ENTRÉES**

BBQ pork ribs  
 Brisket of beef  
 BBQ chicken

**ACCOMPANIMENTS**

Baked beans  
 Corn on the cob  
 Roasted red potatoes

**SWEET ENDINGS**

Chef's dessert display  
 Fresh brewed coffee, decaffeinated coffee and herbal teas

## DINNER BUFFETS

### FLORIDIAN BAKE | \$92

#### SALADS

Chef's salad bar with assorted dressings  
Cucumber, tomato and red onion salad  
Conch chowder with oyster crackers

Assortment of fresh baked artisan rolls  
and sweet creamy butter

#### DISPLAYED ON ICE

Seasonal crab claws and jumbo shrimp  
Lemon wedges, cocktail sauce, remoulade  
and horseradish

#### \*PREPARED TO ORDER

Herb-seared lobster medallions  
with citrus beurre blanc  
(Based on one lobster tail per person)

#### \*CARVED TO ORDER

Tenderloin of beef  
Au jus, béarnaise and creamed horseradish  
Island marinated chicken breast: not carved

#### ACCOMPANIMENTS

Corn on the cob  
Herb-roasted red potatoes  
Selection of the season's freshest  
vegetables

#### SWEET ENDINGS

Chef's dessert display  
Fresh brewed coffee, decaffeinated coffee  
and herbal teas



Buffets require a minimum guarantee of 45 guests.

If the minimum is not met, an additional \$3 per person will be added.

Prices are based on a one-hour service and are subject to change without notice. A taxable 24% service charge and a 6% sales tax will be applied.

## HOT HORS D'OEUVRES

**\$3.50 per piece**

Miniature franks in puff pastry  
Spinach-and-cheese-stuffed mushrooms  
Petite beef empanadas  
Chicken tenders with honey mustard  
Spring rolls with ginger teriyaki  
Sweet and sour meatballs  
Smoked-chicken salad in phyllo cups  
Cucumber and blue cheese canapés

**\$4 per piece**

Brie and raspberry en croûte  
Hibachi chicken skewers  
Chicken and black bean cornucopia  
Petite crab cakes with spicy remoulade  
Greek feta and spinach in phyllo  
Crab-stuffed mushrooms  
Antipasto skewers  
Caprese skewers

**\$4.50 per piece**

Coconut shrimp with tangy citrus  
marmalade  
Mini beef Wellingtons  
Portobello mushroom purses  
Scallops wrapped in bacon

**\$5 per piece**

Shrimp cocktail  
Prosciutto and melons  
Smoked salmon and asparagus crab meat  
cordial  
Lobster and mango canapés  
Prosciutto-wrapped asparagus

**Harvest Display**

Broccoli, cauliflower, red and yellow bell  
peppers, carrots, celery, zucchini and  
yellow squash sticks served with  
peppercorn ranch dip **6**

**Artisan Cheese Display**

Imported and domestic cheeses  
served with french bread and assorted water  
crackers **8**

**Tropical Fresh Fruit Display**

Sliced honeydew, cantaloupe, pineapple,  
grapes and strawberries served with  
honey-ginger yogurt **6**

**Shrimp Cocktail Display**

Chilled jumbo shrimp served with tangy  
cocktail sauce and lemon wedges **MP**

**Raw Bar Display**

Oysters, clams, shrimp and crab claws, tangy  
cocktail sauce, remoulade, tabasco, lemon  
wedges, salt and sesame crackers **MP**

**Flat Bread Pizza Display**

Tomato, mozzarella and fresh basil  
Steak and blue cheese, mushrooms,  
spinach, caramelized onions  
Prosciutto, fig, arugula and balsamic drizzle  
Thai grilled chicken, scallions and peanuts **14**

**Sushi Station**

Sushi and sashimi served with wasabi, pickled  
ginger and soy sauce  
(based on four pieces per person) **13**

**Antipasto Display**

Deluxe grilled vegetables, Italian meats  
and cheeses garnished with pepperoncini,  
marinated olives served with fresh focaccia,  
lavosh, baguettes and fresh baked garlic  
breadsticks **15**

Minimum order of 50 pieces of each hors d'oeuvre.

Butler-passed or displayed. Prices are based on a per piece charge and subject to change without notice.

A taxable service charge of 24% and a sales tax of 6% will be applied. There is an additional Setup Fee of \$150 for Outdoor Functions.

Displays require a minimum guarantee of 30 guests. If the minimum is not met, an additional \$3 per person will be added.

Prices are based on per person and on a two-hour service.

Prices are based on a per person charge and subject to change without notice. A taxable service charge of 24% and a sales tax of 6% will be applied to all prices.

**TASTE OF ITALY**

Bowtie and penne pasta with grilled chicken  
Roasted garlic, julienne vegetables,  
sliced mushrooms, Alfredo and tomato  
concassé sauces, olive oil, shaved reggiano  
parmigiano and garlic breadsticks **15**  
\*Add shrimp **3**

**FAJITA STATION**

Marinated slice beef and chicken strips  
with sautéed onions and peppers, salsa,  
guacamole, sour cream, grated cheese,  
tortilla chips and warm flour tortillas **15**

**MEDITERRANEAN DELIGHT**

Tabbouleh, hummus, Israeli couscous  
salad, grilled marinated vegetables, creamy  
spinach and artichoke dip with warm pita  
points, bruschetta on garlic crostini **16**

**ASIAN STATION**

Marinated beef and chicken cooked to order  
with Asian vegetables, fried rice, lo mein  
noodles, crispy vegetarian spring rolls and  
sweet and sour sauce **16**

**\*SLIDERS STATION**

Beef sliders with lettuce, tomato and  
cheddar cheese, portobello mushroom  
sliders with bleu cheese crumbles, mini crab  
cake blts **16**

**MASHED YUKON POTATO AND SWEET  
POTATO MARTINI BAR**

Smashed potatoes served with cheddar  
cheese, bacon, sautéed mushrooms and  
onions, and sour cream and chives  
Smashed sweet potatoes prepared with  
chipotle butter, brown sugar and  
marshmallows **11**

**CARVED**

**All carving stations include silver dollar rolls**

**Hickory-Smoked Boneless Ham**

Sweet cherry demi **8**

**Slow-Roasted Top Round Of Beef**

Herb au jus and horseradish cream sauce **14**

**Bourbon-Glazed Roasted Pork Loin**

Brown sugar and spicy mustard **10**

**Soy And Ginger Marinated Beef**

Roasted garlic aioli and sweet chili mayo **12**

**Roasted Tenderloin Of Beef**

Au jus, béarnaise and creamed horseradish **20**

**Herb-Crusted Whole Turkey**

Cranberry mayonnaise and sage pan gravy **9**

**Herb-Roasted Rack Of Lamb**

Rosemary jus **11**

\*\$125 Attendant Fee Required for Each Station.

Action Stations require a minimum guarantee of 40 guests. If the minimum is not met, an additional \$3 per person will be added.

Prices are based on a two-hour service and subject to change without notice. A taxable service charge of 24% and a sales tax of 6% will be applied to all prices.

\*\$125 Attendant Fee Required for Each Station.

Carving Stations require a minimum guarantee of 40 guests. If the minimum is not met, an additional \$3 per person will be added.

Prices are based on a two-hour service.

Prices are based on a per person charge and subject to change without notice. A taxable service charge of 24% and a sales tax of 6% will be applied to all prices.



DELUXE COCKTAILS

DELUXE BRANDS

- Canadian Club Whisky
- Bacardi Superior Light Rum
- Captain Morgan Original Spiced Rum
- Beefeater Gin
- Smirnoff Vodka
- Dewar's White Label Scotch
- Jack Daniel's Bourbon
- Jose Cuervo Especial Gold
- Korbel Brandy

DOMESTIC BEERS

- Budweiser, Bud Light, Miller Lite

IMPORTED BEERS

- Heineken, Corona and Samuel Adams

HOUSE WINES

- Woodbridge Chardonnay, Cabernet
- Sauvignon, Merlot

PACKAGE BAR

1 Hour	17 per person
2 Hours	25 per person
3 Hours	33 per person
4 Hours	41 per person

HOSTED BAR BY CONSUMPTION

- Mixed Drinks Rocks 8
- Imported Beer 6
- Domestic Beer 5.50
- House Wines 7
- Bottled Water 4
- Soft Drink 4

CASH BAR

- Mixed Drinks Rocks 9
- Imported Beer 7
- Domestic Beer 6.50
- House Wines 8
- Bottled Water 4
- Soft Drink 4

PREMIUM BRANDS

- Crown Royal Whiskey
- Mount Gay Eclipse Gold Rum
- Bombay Sapphire Gin
- Grey Goose Vodka
- Johnnie Walker Black Label Scotch
- Maker's Mark Bourbon
- Patrón Silver
- Korbel Brandy

DOMESTIC BEERS

- Budweiser, Bud Light, Miller Lite

IMPORTED BEERS

- Heineken, Corona and Samuel Adams

HOUSE WINES

- Woodbridge Chardonnay, Cabernet
- Sauvignon, Merlot

PACKAGE BAR

1 Hour	19 per person
2 Hours	27 per person
3 Hours	35 per person
4 Hours	43 per person

HOSTED BAR BY CONSUMPTION

- Mixed Drinks Rocks 9
- Imported Beer 6
- Domestic Beer 5.50
- House Wines 7
- Bottled Water 4
- Soft Drink 4

CASH BAR

- Mixed Drinks Rocks 10
- Imported Beer 7
- Domestic Beer 6.50
- House Wines 8
- Bottled Water 4
- Soft Drink 4

PREMIUM COCKTAILS





## WINES

### SPARKLING WINES

La Marca Prosecco 45

Mumm Napa "Brut Prestige," California 50

Woodbridge White Zinfandel, California 32

Canyon Road Moscato 32

### WHITE ZINFANDEL

Beringer Vineyards, California 32

### PINOT GRIGIO

Woodbridge, California 32

Maso Canali Italy 48

### CHARDONNAY

Woodbridge, California 32

Mirassou, California 34

William Hill, Central Coast California 38

### MERLOT

Woodbridge, California 32

Red Rock, California 34

### CABERNET SAUVIGNON

Woodbridge, California 32

William Hill Central, Coast California 38

Louis Martini Sonoma County, California 48

### MALBEC

Alamos, Argentina 34

### PINOT NOIR

Woodbridge, California 32

Mirassou, California 34

La Crema Sonoma County, California 60



KEEP YOUR ATTENDEES ENERGIZED WITH THESE PERFORMANCE FOODS:

Anti-oxidant rich blueberries, sun-dried raisins and orchard apples, whole nuts (especially raw almonds), omega-3 rich walnuts and flax seed, low-fat proteins and whole grain carbohydrates, natural yogurt and whole grain granola for sustained focus all day.

#### Fresh Fruit Plate

Fresh cantaloupe, honeydew, watermelon, strawberries, banana and blueberries with yogurt dip **17**

#### Crunchy Grilled French Toast

Corn flake-crusting whole wheat bread slices topped with fresh strawberries, sliced bananas and maple syrup, plated breakfasts include fresh Florida orange juice and coffee and hot tea **19**

#### À La Carte Break Items

Selection of sliced meats and cheeses **5 per person**

Kashi Granola Bars **5 per person**

Clif Bars **5 per person**

Tropical fruit kabobs with low-fat yogurt **48 per dozen**

Hard-boiled eggs **30 per dozen**

#### PLATED LUNCH

##### Baby Spinach Salad

Vidalia onion, crumbled bleu cheese, chopped egg, maple pepper bacon and raspberry vinaigrette **23**

##### Blackened Chicken

Cajun seared breast of chicken with seasonal grilled vegetables **28**

##### Salmon

Served with tomato-caper ragout and wilted spinach **30**

##### Grilled Shrimp Salad Nicoise

Grilled shrimp served over Boston lettuce, haricot verts, kalamata olives and tomatoes with low-fat vinaigrette **30**

##### Dessert (Select one)

Fresh tropical fruit cup with mint

Angel food cake with raspberry sorbet

**BRING YOUR OWN PROJECTOR PACKAGE 125**

Tripod or In-House Screen  
 Audiovisual Cart  
 Power Strip and Extension Cord  
 Audiovisual specialist to assist with requests.

**PROJECTOR PACKAGE 475**

Tripod or In-House Screen  
 2000 Lumens LCD Projector  
 Audiovisual Cart  
 Power Strip and Extension Cord  
 Audiovisual specialist to assist with requests.

**MEETING ACCESSORIES**

Flip Chart Pad and Markers **40**  
 Post-It Flip Chart Pad and Markers **55**  
 Display Easel **12**  
 White Board with Markers **40**  
 Audiovisual Cart **25**  
 Power Strip and Extension Cord Combo **18**  
 Polycom Speakerphone **125**  
 House Phone and Line **50**  
 High-Speed Internet Access (Wired/Wireless) Ask for Quote  
 \*Wi-Fi of 1.5 Mbps to 100 Mbps Ask for Quote

**COMPUTER EQUIPMENT AND ACCESSORIES**

2000 Lumens LCD Projector **400**  
 4000 Lumens LCD Projector **500**  
 VGA Splitter **100**  
 VGA Extension Cables **50**  
 Laser Pointer **50**  
 Wireless Mouse **50**

**PROJECTION SCREENS****IN-HOUSE PROJECTION SCREENS**

Grand Floridian Ballroom **75**  
 Audubon Ballroom **75**

**TRIPOD SCREENS**

8' x 8' **75**

**FAST FOLD SCREENS WITH DRESS KITS**

7.5' x 10' Front Screen **180**  
 7.5' x 10' Rear Screen **200**  
 9' x 12' Front Screen **200**  
 9' x 12' Rear Screen **200**

There is an additional labor charge for setup/strike of screens.

**DRAPING**

Black Velour Drape **15/Linear Foot**  
 Labor additional and screen masking available upon request.



**AUDIO EQUIPMENT**

- Podium **30**
- Wired Handheld Microphone **50**
- Wireless Microphones (Handheld/Lavaliere) **165**
- Microphone Stand (Floor or Tabletop) **8**
- 4-Channel Mixer **50**
- 8-Channel Mixer **75**
- 12-Channel Mixer **125**
- 24-Channel Mixer **250**
- Direct Box **20**
- Patch into House Sound System **50**
- iPod Connection **50**
- Multi-Disc DVD/CD Player **50**
- Powered Speaker with Stand **80**
- Sound System: Up to 50 people **180**  
(2 Powered Speakers and Wired Microphone)
- Sound System: Up to 150 people **260**  
(8-channel Mixer/Amp, Wired Microphone, 2 Full-Range Speakers)
- Sound System: Up to 250 people **290**  
(12-channel Mixer/Amp, Wired Microphone, 4 Full-Range Speakers)

**VIDEO EQUIPMENT AND ACCESSORIES**

- 37" Flat-Screen Monitor with DVD Player, Power Strip and Draped Cart Package **350**
- Multi-Disc DVD/CD Player **50**
- 37" Flat-Screen Monitor **300**
- Confidence Monitors **250**

**LABOR RATES**

- Monday – Friday 8AM–5PM **50/Hour**
- Monday – Friday Before 8AM/After 5PM **75/Hour**
- Saturday, Sunday and Holidays **75/Hour**
- Emergency Delivery (within 12 hours of event) **100**

\*All technicians require a four-hour minimum; over eight hours will be one-and-a-half times the rate in effect. Additional labor rates may apply based on applicable technical requirements.

